

Luxury Fish Pies with Rösti Topping



Serves 4 Prep 30 mins

Cooking 30 mins

Easy

Ingredients

750g Desiree or Estima potatoes, scrubbed but skin left on

2 spring onions, trimmed, washed and sliced

75g butter

2 tbsp plain flour

350ml whole milk

a small bunch parsley, chopped

1 pack, about 600g luxury fish pie mix, fish cut into chunks

200g raw peeled prawns

1. Put the potatoes in a pan of cold water and add 1 tsp of salt. Bring to a boil, then simmer for 12 minutes. Drain completely then tip back into the pan. Cover with a tea towel and the pan lid and leave to cool completely.
2. Heat the oven to 190C/fan 170C/gas 5. Cook the leeks gently in 50g of the butter, until really soft. Stir in the flour and cook, stirring for 5 minutes until it smells toasty. This will get rid of any raw flour flavour. Gradually stir in the milk until you have a thick sauce and simmer for 2 minutes. Season well. Stir in the parsley, fish and prawns, then take off the heat. Divide between 4 individual baking dishes.
3. Peel the potatoes then roughly grate on the coarsest side of a box grater. Melt the rest of the butter and pour over the grated potatoes. Season, then use 2 forks to toss the butter through the potatoes.
4. Spoon the rösti mix on top of the fish as lightly as you can (don't pack it down or it won't crisp). Bake for 25-30 minutes, or until crisp and golden on top.

